

Agricultural Marketing Service, USDA

§51.1819

- (8) Dryness or mushy condition;
 - (9) Green spots;
 - (10) Hail;
 - (11) Insects;
 - (12) Oil spots;
 - (13) Scab;
 - (14) Scale;
 - (15) Scars;
 - (16) Skin breakdown;
 - (17) Sprayburn;
 - (18) Sunburn; and
 - (19) Other means.
- (d) For tolerances see §51.1820.

§51.1813 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that not more than 30 percent, by count, of the fruit shall have than more one-third of their surface, in the aggregate, affected by discoloration. For tolerances see §51.1820.

§51.1814 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type. For tolerances see §51.1820.

§51.1815 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration. For tolerances see §51.1820.

§51.1816 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that fruit shall have not more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see §51.1820.

§51.1817 U.S. No. 2.

“U.S. No. 2” consists of tangerines which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration: Not more than one-half of the surface, in the aggregate,

may be affected by discoloration. (See §51.1828.);

- (2) Fairly firm;
- (3) Fairly well formed;
- (4) Mature; and
- (5) Reasonably well colored.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
- (c) Free from serious damage caused by:

- (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Creasing;
 - (6) Dirt or other foreign material;
 - (7) Disease;
 - (8) Dryness or mushy condition;
 - (9) Green spots;
 - (10) Hail;
 - (11) Insects;
 - (12) Oil spots;
 - (13) Scab;
 - (14) Scale;
 - (15) Scars;
 - (16) Skin breakdown;
 - (17) Sprayburn;
 - (18) Sunburn; and
 - (19) Other means.
- (d) For tolerances see §51.1820.

§51.1818 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration. For tolerances see §51.1820.

§51.1819 U.S. No. 3.

“U.S. No. 3” consists of tangerines which meet the following requirements:

- (a) Basic requirements:
 - (1) Mature;
 - (2) Not flabby; and
 - (3) Not seriously lumpy.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and
 - (3) Wormy fruit.
- (c) Free from very serious damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Caked melanose;